



Date:	03/25/2024	
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ESTABLISHMENT NAME: FUKUMI SUSHI LLC		Permit Holder:	HAN WOOL SONC	3	
Address: 1735 Arden Way Ste 200		City Sacramento	Zip Code	<u>95815</u> Pho	one <u>(916) 846-5585</u>
FA	PR		Type of Inspection		
FA0001502	PR152945		INSPECTI	ON	
Program Identifier					
Items listed on this report as violations do not meet	the requirements set for	h in the California Healt	h and Safety Code co	mmencing with s	section 7: 113700
All violations must be corrected within specified time	이 가슴 잘 잘 못 한 것을 다 가지 않는 것을 걸 때 한 것을 가지 않는 것을 것을 줄 것을 받았다.		그는 이 가지 않는 것 같아요. 이 것 같아요. 영국 것 같아요. 이 것 같아요. 이 것 같아요.	인터넷 전에 가지 않는 것이 없다. 정치에 가지 않는 것이 같아.	약 방법 가슴 안 있다. 것은 것은 것은 것은 것을 다 방법에 가슴을 얻는 것이야지요?
potential to cause foodborne illness. All major violat					
potential to cause loodborne lilless. All major violat	ions must be conected in	minediately. Non-complia	ance may warrant imi		i the food facility.

6.HANDWASHING FACILITIES

Observations: MAJOR VIOLATION: Handwash sink was blocked by a large garbage bin at ware washing area hand sink. Handwash sinks must always be accessible and fully stocked with soap and paper towels so that handwashing by employees is made not only possible, but also likely. Corrected.

Code Description: Handwashing facilities shall be provided within or adjacent to toilet rooms, food preparation, and warewashing areas. Handwashing facilities shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be provided with soap and sanitary single-use towels or heated-air hand drying device in approved dispensers. Dispensers shall be maintained in good repair. Handwashing facilities shall be available within 200 feet of outdoor barbeques. Handwashing facilities shall be separated from warewashing sink and food contact surfaces by at least 24-inches or by a minimum 6-inch high splash guard. (113953, 113953.1, 113953.2, 114067(f), 114143(e))

7.HOT AND COLD HOLDING TEMPERATURES

Observations: MAJOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of

proper holding temperature: fried rice at 126 F inside rice cooker. Rice cooker appears to have turned off. PHF was reheated to minimum 165 F. Corrected.

MINOR VIOLATION: The following potentially hazardous foods (PHFs) were observed out of proper holding temperature due to insufficient ice bath at sushi prep line: crab at 50 F, spicy tuna/crab at 45 F, spicy crab at 46 F, and crab at 48 F.

Code Description: Potentially hazardous foods shall be maintained at or below 41F or at or above 135F. The following foods may be held at or below 45F: raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in original sealed containers, potentially hazardous foods held during transportation. Food preparation shall not exceed two cumulative hours without a return to the required holding temperatures. (113996, 113998, 114037)

8.TIME AS A PUBLIC HEALTH CONTROL

Observations: MAJOR VIOLATION: Found the following potentially hazardous foods made at 11 AM held under

TPHC but lacked TPHC labels:

Label must include date and discard time 4 hours from the time PHF was removed from temperature control- cooked eel at 87 F, softshell crab tempura at 121 F, and shrimp tempura at 103 F.

*All of the above mentioned items were immediately voluntarily discarded.

Voluntary Condemnation and Destruction Report

The items listed above are unfit for human consumption or otherwise in violation of the following state or local health codes. Authority is found in the California Health and Safety Code.

I hereby voluntarily agree to the condemnation and destruction of the above item(s).

I hereby further release the County of Sacramento, Environmental Management Department and its authorized agents from any and all liability regarding the agreed voluntary condemnation and destruction.





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METHOD OF DESTRUCTION: Discarded into garbage

Code Description: When time as a public health control is used, the following procedures shall be observed: food items shall be marked to indicate four hours past the time when the food was removed from temperature control, food shall be served or discarded within the four-hour time limit, written procedures for food that was prepared, cooked, and refrigerated before time as a public health control was used, shall be maintained at the food facility and be made available to the enforcement agency upon request. (114000)

14a.FOOD CONTACT SURFACES CLEANED AND SANITIZED

Observations: Found organic mold-like buildup in ice machine. Empty out the ice, wash (soap/water), sanitize (bleach/water @100ppm), and air dry before turning it back on. Monitor routinely. Correct within 3 days.

Code Description: Food contact surfaces, utensils, and equipment shall be cleaned and sanitized at the following times: before each use with different type of raw food of animal origin, when changing from raw food to ready to eat food, between uses with raw produce and potentially hazardous food, before using a thermometer, any time during the operation when contamination may have occurred. Food-contact surfaces and utensils shall be clean to sight and touch. (113984(d), 114113, 114115, 114117, 114121(a), 114125(b), 114141, 114180(a-c))

21.HOT AND COLD WATER SUPPLY

Observations: Handwash sink faucet was dispensing pre-mixed water measured between 80-93 F at men's restroom. Handwash sinks where there are no separate hot and cold valves shall provide warm water at least 100 F but no higher than 108 F. One of two hand sinks was corrected. Correct remaining sink within 24 hours.

Code Description: An adequate, protected, pressurized, potable supply of hot and cold water shall be provided at all times. Hot water shall be supplied at a minimum temperature of at least 120F when measured from the mop sink, prep sink, and warewashing sink faucet. The temperature of water provided to handwashing facilities shall be at least 100F. Handwashing facilities equipped with auto run faucets shall have their water temperature set between 100F to 108F. (113953(c), 114189, 114192, 114192.1, 114195)

23.VERMIN AND ANIMAL CONTAMINATION

Observations: Found one dead german cockroach nymph below 3-compartment sink of kitchen. Facility is actively working with pest control company to address issue. Facility is currently getting serviced at least 2 times a month. Pest control service reports have been provided.

DIRECTIVES:

-Seal all holes/gaps using approved, cleanable, durable, and light-colored material. DO NOT USE FOAM.

-Install monitoring glue traps throughout facility. Traps observed in only back of kitchen/ware washing area and office.





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potential to cause foodborne illness. All major violat		- 10 N (0 000) - 2000 - 3	ð 508	21. STAR 517		
potential to cause loodborne liness. All major violat	ions must be confected mini	culatery. Non-compl	iance may wantant imi		Sure of th	le loou lucility.

-utilize flashlight and conduct your own inspection

Code Description: A food facility shall at all times be equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, including, but not limited to rodents and insects. Service animals as defined in section 113903 may be permitted in areas that are not used for food preparation and that are usually open for consumers if a health or safety hazard will not result from the presence or activities of the service animal. (113903, 114259, 114259.1, 114259.4, 114259.5)

27.FOOD PROTECTED FROM CONTAMINATION

Observations: Found raw eggs stored above produce in walk-in cooler, raw chicken above ready to eat foods at walk-in cooler, raw beef above ready to eat foods at malk-in cooler, raw beef above ready to eat foods at cooks line, and raw chicken above produce at cooks line. Correct today.

Observed ice bin in close contact to open dump sink bin. Install a divider of at least 6 inches between both to prevent contamination. Place temporary cover to protect ice or use other dump sink in the meantime. Correct within 30 days.

Code Description: Food shall be protected from contamination during transportation, storage, preparation, holding, and display. Food and condiments on display shall be protected from contamination by the use of dispensers, packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed. Only prepackaged non-potentially hazardous food or uncut produce may be displayed or sold outdoors if under overhead cover. Bulk milk dispensing tubes shall be cut diagonally at minimum one inch from the dispensing head. Open-air barbecues shall be separated from public access. (113984, 113986, 114060, 114069, 114077, 114089.1 (c), 114143 (c-d), 114073)

35.EQUIPMENT APPROVED AND MAINTAINED

Observations: Found one section of storage room wall with peeling paint and FRP walls loose with gaps. Repair within 30 days.

Code Description: Utensils and equipment shall be kept fully operative and in good repair. All new and replacement equipment shall be properly installed and be certified by NSF, UL Sanitation, or ETL Sanitation. Facilities that wash, rinse, soak, thaw, or similarly prepare foods shall be provided with a approved food preparation sink. Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced or replaced if they can no longer be effectively cleaned and sanitized. (114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114130.6, 114132, 114133, 114137, 114139, 114153, 114165, 114165, 114169, 114175, 114177, 114180)

36.EQUIPMENT STORED IN APPROVED LOCATION

Observations: Found two containers holding utensils with visible potentially hazardous foods residue in stagnant water measuring 66-71 F. Must store in ice at/below 41F, hot water at/above 135F or pH adjusted solution at/below 4.6. Correct today.





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Code Description: Clean equipment, utensils, linens, and single-use articles shall be stored at least six inches above the floor in an approved location within the fully enclosed permitted food facility. Clean equipment, utensils, linens, and single-use articles shall not be exposed to splash, dust, vermin or other forms of contamination. Non-food items shall be stored and displayed separate from food and food-contact surfaces. During pauses in food preparation utensils shall be stored with handles above the top of the food, on a clean sanitized surface, in running water, or in water that is at least 135F. Single-use articles and multiservice utensils shall be handled, displayed, and dispensed so that contamination of food and lip-contact surfaces is prevented. Pressurized cylinders shall be securely fastened to rigid structure. (114074, 114081, 114119, 114161, 114172, 114178, 114179)

County of Sacramento - Environmental Management Department 11080 White Rock Road - Suite 200 - Rancho Cordova, CA 95670 - Telephone: 916/875-8440 - Fax: 916/875-8513 http://emd.saccounty.gov/EH



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OBSERVATIONS

Name on Food Safety Certificate	Hang Gao	Expiration Date	06/19/2026
Warewash Chlorine (Cl)ppn Water/Hot Water Ware Sink Temp		Heat°F Wiping Cloth	DDBSAppm 200_ppm QA
FOOD ITEM / LOCATION / TEMP °F D		hotholding unit (

udon broth / hot-holding unit / 147F salmon / cold display case / 38F miso soup / hotholding unit / 173F tuna / cold display case / 39F

NOTES

Educated employees on proper hand washing, holding temperatures, ice baths, and sanitizing (in English and Spanish). Reinspection fees may apply.

Inspection receives a Yellow placard

Due to receipt of yellow placard, a reinspection will be conducted within 24-72 hours. Additional fees apply. To receive a green placard, all major violations must remain corrected. Posted placard may not be moved or blocked.

STATUS	The person in charge is responsible for ensuring that the above mentioned facility is in compliance with all
GREEN - Pass	applicable sections of the California Health and Safety Code. If a reinspection is required, fees may be assessed as authorized by current Sacramento County Code, Chapter 6.99.150.
YELLOW - Conditional Pass; Reinspection required	assessed as admonized by current odoramento county code, chapter 0.00. roo.
RED- Closed; Suspension of permit to operate	
Placard program not applicable at this time	Accepted by:
ACTIONS	
Photographic documentation obtained	Name and Title: Emailed to: Jay / Manager
Compliance conference required	
Food / equipment impounded (50)	Specialist: M. Cuevas Phone: (916) 639-3418
Food safety education required; # of employees	
Permit Suspension; facility closure required	Co-Inspector:

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